

What should I expect?

SRU personnel will be contacting food service owners and managers to schedule on-site inspections. At this inspection, you will be given specific information about the new FOG Program and we will answer any questions you may have. We will also inspect your facility as well as the grease interceptor and/or grease trap.

How will SRU assist me?

SRU understands that new regulations and requirements are not always easy to adjust to, that's why we are committed to working with you to help you meet the standards of the FOG Control Program. Here are some ways in which we can provide assistance:

- Provide you with plenty of time to meet the new standards.
- Provide a financial incentive program for existing facilities that do not have a grease interceptor or trap.
- Provide helpful resources for you to get the information you need.



Forms that you will need:

Grease Interceptor/Trap Verification Form

- Used to verify the volume of an existing grease interceptor or trap.
- Must be completed by one of the following: a NC licensed plumber, a NC professional engineer, or a NC permitted grease waste hauler.

Service Records

- This can be provided by the grease waste hauler as long as all required information is included or you may use the form provided by SRU.

All forms are available and may be obtained by calling SRU at (704) 638-5375 or by visiting our website: www.salisburync.gov/utilities/fog/

Salisbury-Rowan Utilities (SRU)

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This brochure is intended to give commercial businesses that are subject to the **FOG Control Program**, an overview of the Program's requirements and not intended to be a comprehensive guide.

Please refer to the *FOG Program User Guide and SRU Implementation Plan* as well as the *City of Salisbury Code of Ordinances* for the specifics of the FOG Control Program.

These documents may be obtained from SRU by calling 704-638-5375.



Preparing for FOG

Fats, Oil, and Grease

A Commercial User's Reference Guide to the
FOG Control Program adopted for Food Service
Establishments by the City of Salisbury



Salisbury-Rowan Utilities

is Available to Assist your Business in
Meeting Federal and State
Grease-Handling Requirements

(704) 638-5375



The FOG Control Program

...was developed to help Food Service Establishments and Salisbury-Rowan Utilities (SRU) manage the discharge of fat, oil, grease, and wax (FOG) in a safe and effective way.

What is FOG?

Fat, Oil, Grease and Wax. Improperly managed FOG is discharged from food preparation activities to the sanitary sewer and can clog wastewater collection and treatment systems.

Why does FOG matter?

These clogs are **harmful to public health, the environment, and increase operating costs** for the owner of the drainage line. Often, the property owner of the home or business where FOG has backed up the sewer line, is responsible for the sanitary sewer overflow.

Why a FOG Program?

An increasing number of sanitary sewer overflows across North Carolina caused by FOG led **the Environmental Protection Agency and the NC Division of Water Quality** to develop new requirements including the development of a FOG control education and enforcement program for municipalities operating collection systems (sanitary sewer systems).

How did we meet this mandate?

In order to satisfy this requirement, **the Salisbury City Council adopted amendments to the sewer use ordinance** relating to the discharge of FOG to the sanitary sewer and approved a FOG Control Program on April 7, 2009.

What does this mean for my business?

The FOG Control Program requires **all food service establishments to operate and maintain a properly sized grease interceptor or trap.**

These devices are designed to prevent grease, oil, solids, and other debris from entering the sanitary sewer from kitchen sinks, fixtures, and drains.

Please note: These devices are not the same as waste fryer oil bins.

Food Service Establishments

Food Service Establishments (FSE) include, but are not limited to: Restaurants, commercial kitchens, caterers, hotels, cafeterias, delicatessens, meat-cutting facilities, bakeries, ice cream parlors, cafes, hospitals, daycares, schools, bars, correctional facilities, and care institutions.

What do I need to do?

All food service establishments are required to operate and maintain an approved grease interceptor or trap. **FIRST**, you need to know whether or not you have a grease interceptor or trap. SRU personnel can perform a visual inspection or you can contact a local plumber for help.

What if I do not have a grease interceptor or trap?

The FOG Control Program allows businesses (that do not have an approved device) until **April 7, 2012** to install an approved grease interceptor or trap. **Please contact SRU or your local zoning office for specifics on the plan review and submittal process.**

SRU Wants to Help You!

SRU has established an **incentive program** to provide **financial assistance** to help businesses meet this requirement. If an approved grease interceptor or trap is installed within the 1st year (by April 7, 2010), a facility may be eligible for up to **\$1500**. If installed in the 2nd year, up to **\$1000** and in the 3rd year, up to **\$500**.



What do I need to do if I have a grease interceptor or trap?

SRU needs to know what size interceptor or trap you currently have. Please obtain a ***Grease Interceptor/Trap Verification Form** from SRU. This form must be completed by a NC licensed plumber, a NC professional engineer, or a NC permitted grease waste hauler that can verify the volume of your device.

**Existing service records from a NC permitted grease waste hauler indicating the volume of waste removed from an interceptor or trap may be submitted in lieu of this form.*

Maintenance and Record Keeping

Maintenance Schedules. Regular maintenance is essential for grease interceptors and traps to function properly. The FOG Control Program has set **minimum pumping schedules** for each device. Please follow these minimum pumping frequencies:

- Outdoor, in-ground grease interceptors must be pumped **once every 90 days**.
- Under-sink or in-floor grease traps must be pumped **once every 30 days**.



Record Keeping. Implement a record keeping system (SRU can help). The FOG Control Program requires specific information to be kept on service records each time a grease interceptor or trap is pumped. This information should be documented on a **FSE Service Record Form** available from SRU. The service company can provide their own service record as long as the required information is included. Service records must be kept on-site for **three (3) years**.



For more information:

visit www.salisburync.gov/utilities/fog/
or contact Aaron Otten at **(704) 638-5375**